

Dinner Menu

5:00pm-9:00pm

Appetizers

Blueberry Goat Cheese \$14

Goat cheese rolled in blueberry and pecans topped with a blueberry pecan compote and honey glaze, served with fried pita

Pickle Dip \$14

Creamy dill pickle dip topped with mozzarella and cheddar cheese, served with naan

Mexican Shrimp Cocktail \$16

Six jumbo shrimp with fresh cucumber pico de gallo

Charcuterie Board \$20

Casselman Creamery assorted cheese, prosciutto, sopresatta, olives, crackers and served with honey mustard and fig apricot compote

Fried Green Tomatoes \$17

Fried green tomatoes topped with crab salad and tomato aioli

Mini Crab Cakes \$17

Jumbo lump crab cakes with a Cajun remoulade (gf)

Soup & Salad

Mae's Salad \$8

Seasonal greens, dried cranberries, candied pecans, feta cheese, green apple, red onion and tomatoes (gf)

French Onion Soup \$9

Caramelized onions in a rich beef broth topped with croutons and Gruyere & provolone cheese

Wedge Salad \$10

Iceberg lettuce topped with bacon crumbles, diced tomatoes, red onion, blue cheese dressing (gf)

Heirloom Caprese Salad \$13

Heirloom sliced tomatoes, sliced mozzarella and fresh basil topped with a balsamic glaze drizzle (gf)

Pastas

Sausage & Pepper Tortellini \$28

Banana and bell peppers, mild sausage, spinach, and tri color tortellini tossed in a tomato basil sauce

Mushroom Ravioli \$30

Porcini stuffed mushroom ravioli with homemade mushroom bourguignon sauce (V)

King of the Sea \$36

Shrimp, scallops and a 6oz grilled lobster tail with bow tie pasta tossed in a tomato cream sauce

gluten free pasta options available for all pasta dishes

Entrees

Signature Crab Cakes \$37

Jumbo lump crab cakes with a Cajun remoulade (gf)

Striped Bass \$38

6oz seared seabass fillet with lemon beurre blanc sauce (gf)

Lamb Chop \$40

8oz herb crusted lamb chop grilled to medium and served with a roasted shallot red wine demi (gf)

Ribeye Steak \$49

14oz Angus ribeye grilled to your liking topped with compound butter (gf)

Chicken Piccata \$28

6oz pan seared chicken breast with capers and shallots in a lemon wine sauce

Grilled Salmon \$35

Grilled 8 oz salmon with mango pineapple salsa

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Lunch Menu

Noon-4:00pm

Appetizers

Mini Crab Cakes \$17

Jumbo lump crab cakes with a Cajun remoulade (gf)

Cheese Curds \$13

Casselman Creamery local cheese curds beer battered and fried served with honey mustard

Zucchini Planks \$13

Sliced and breaded fried zucchini planks served with homemade banana pepper ranch dressing.

Blueberry Goat Cheese \$14

Goat cheese rolled in blueberry and pecans topped with blueberry pecan compote and honey glaze, served with fried pita

Soup & Salad

Mae's Salad \$13

Seasonal greens, dried cranberries, candied pecans, feta cheese, green apple, red onion and tomatoes (gf)
Add chicken \$5, Add steak \$7, Add salmon \$7

Pittsburgh Salad \$20

Grilled steak or salmon on a bed of greens with red onion, tomatoes, hard boiled egg, cucumbers, cheddar cheese and fries (gf)
Add chicken \$5, Add steak \$7, Add salmon \$7

Wedge Salad \$14

Iceberg lettuce topped with bacon crumbles, diced tomatoes, red onion, and bleu cheese. Served with Banana pepper ranch (gf)

Heirloom Caprese Salad \$13

Heirloom sliced tomatoes, sliced mozzarella & fresh basil, drizzled with balsamic glaze (gf)

French Onion Soup \$9

Caramelized onions in a rich beef broth topped with croutons and Gruyere & provolone cheese

Sandwiches

Served with Waffle Fries or Potato Salad

Prime Inn Burger \$17

8oz Angus Burger grilled, served medium on a Brioche bun
Add your choice of cheddar or pepperjack cheese, lettuce and tomato
Add bacon \$2 Add sautéed mushrooms \$2

Crab Cake Sandwich \$17

Jumbo lump crab cake with a Cajun remoulade sauce served on a brioche bun

Chicken Salad Croissant \$15

Chicken Salad, lettuce and tomato served on a croissant bun

Reuben \$15

Corned beef, sauerkraut, Gruyere cheese, and thousand island dressing on served marble rye

Sunset Chicken Sandwich \$17

5oz breaded chicken breast, bacon, lettuce ,tomato, pepperjack cheese and hot honey sauce served on a brioche bun

Steak Wrap \$15

Shaved ribeye, mushrooms, onion, red pepper, garlic aioli, mild cheddar and shredded lettuce wrapped in a flour tortilla

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